

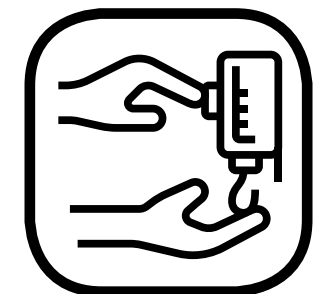


TEXAS TECH UNIVERSITY
Hospitality Services™

INCREASED SANITATION MEASURES

In an effort to protect the safety and well-being of our customers and employees, a complete and thorough cleaning of this facility has taken place. As the Coronavirus (COVID-19) continues to possibly affect our community, we want to share some immediate steps we have taken to help keep our customers and employees safe and healthy.

- We have enhanced and increased the frequency of our cleaning procedures along with increasing the availability of sanitizing stations throughout the operations.
- All Hospitality Services dining locations have undergone a deep and extensive sanitation process of all production, serving areas, and high trafficked areas.
- For all operations, we will go to disposable plate-ware and all silverware will be limited to disposable and dispensing stations only.
- We are removing all self-serve food stations, bars and condiment areas and all food items will be served directly to the customer.
- In addition to sneeze-guards that are in place, we will also increase the use of food covers and food protective equipment.
- Condiments such as salt and pepper will be removed from the tables but will be available as prepackaged only.
- All Grab-&-Go food and other items such as straws will be individually wrapped for safety.
- We are temporarily suspending our Drink Refill Program on campus to reduce the potential spread germs.
- We will continue to monitor and review cleaning protocols with our entire staff. We are increasing the frequency of employee hand-washing and changing of gloves.



Hospitality Services is committed to ensuring the safety and well-being of all Red Raiders in the Texas Tech community. The department continues to monitor the situation and will follow the university's lead in implementing a plan which supports the campus community. Please follow us on **Twitter, Facebook** or **Instagram** at **@EatAtTexasTech** for more information.